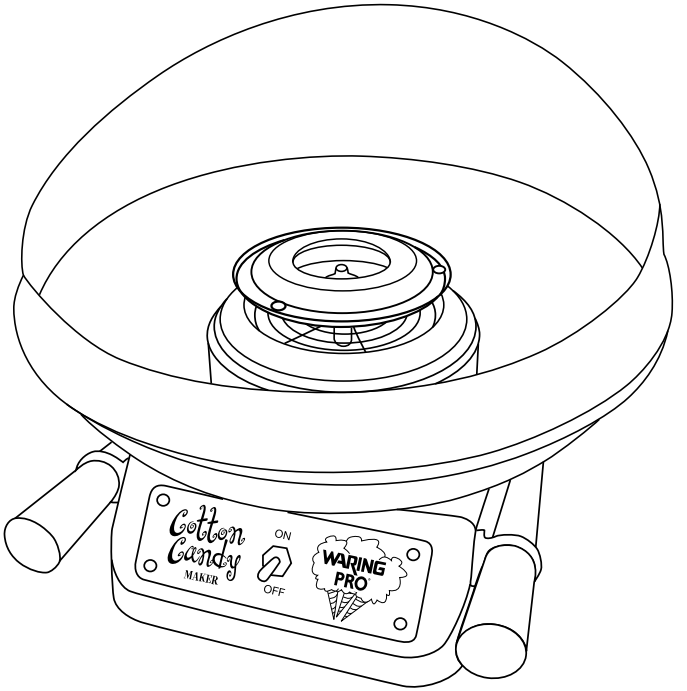
WARING PRO™

PROFESSIONAL COTTON CANDY MACHINE



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For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

When using your new cotton candy machine, safety precautions should always be followed including the following:

1. Read all instructions before operation.
2. Always unplug from outlet when not in use, and prior to handling or cleaning.
3. DO NOT TOUCH hot surfaces; use handles or knobs.
4. Avoid contact with moving parts.
5. To avoid electrical hazards, do not expose cord or plug to water.
6. Stop using the appliance if the cord or plug is damaged.
7. Keep appliance and cord away from heat.
8. To prevent electrical shock, do not immerse cord, plug or the motor base in water or other liquids.
9. Close supervision is necessary when any appliance is used by or near children
10. Do not touch the floss head when it is in operation.
11. Do not use outdoors.

12. Always turn the appliance off before assembling or cleaning.
13. Turn appliance to OFF position before disconnecting power plug from wall outlet.
14. The motor base must be placed on a level surface to work efficiently.
15. Do not use appliance for other than intended use.
16. Do not operate any appliance with a damaged cord or plug or after the appliance is malfunctioned or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustments.
17. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
18. Do not let cord hang over edge of table or counter, or touch any hot surfaces.
19. Do not place on or near a hot gas or electric burner, or in a heated oven.
20. Extreme caution must be used when moving an appliance.
21. DO NOT leave unit unattended while in use or when plugged into an outlet.
22. Check inside heating element compartment for foreign objects before switching to ON position.
23. Heating element in center can get hot. Avoid contact until cool.
24. Keep hands away from the machine when it is in the ON position and is spinning.
25. Clean all removable parts with a hot, wet towel before first-time use.

26. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SPECIAL CORD SET INSTRUCTIONS

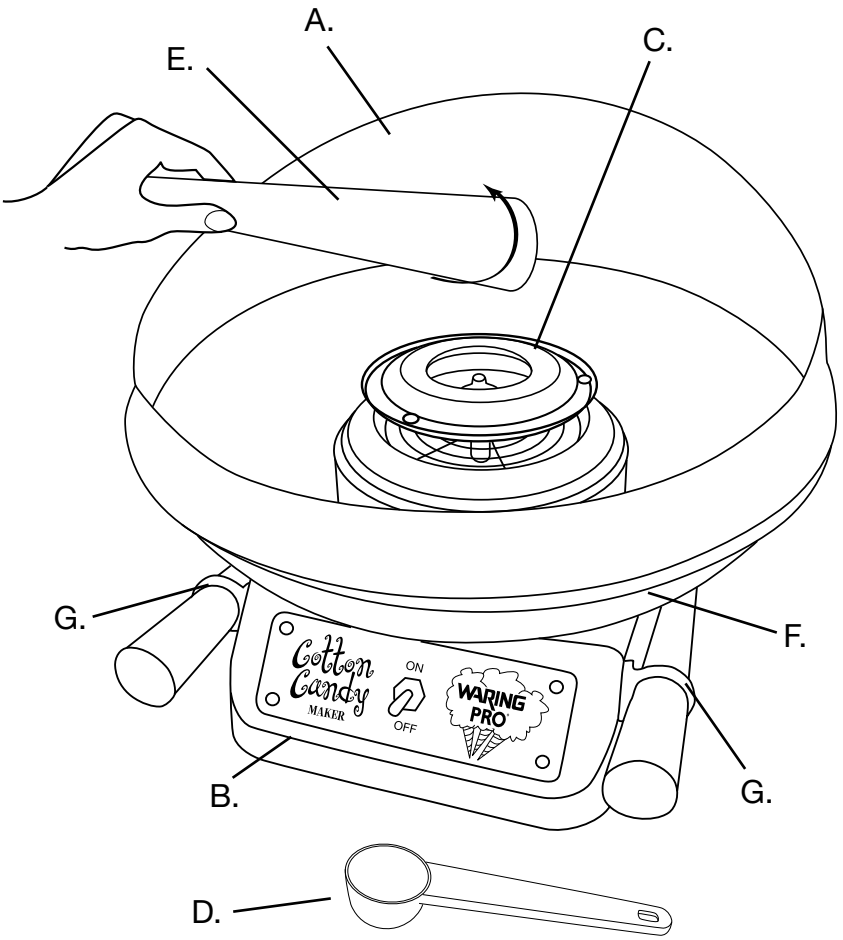
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

PARTS:

A. Splashguard
B. Motor Base
C. Floss Head
D. Measuring Scoop
E. Plastic Cone
F. Bowl
G. Cone Holder



ASSEMBLY:

STEP 1

Insert the splashguard onto the bowl (ensure all clips on the cover are fully inserted into the holes on the bowl).

STEP 2

Insert the bowl and splashguard on the motor base. Make sure the bowl is pushed all the way down to meet the base, then turn clockwise to lock the bowl on the motor base.

STEP 3

Insert the floss head on the motor base; ensure the shaft of the container is locked by the perpendicular shaft on the motor axis.

IMPORTANT NOTICE

When lifting cotton candy maker from table or counter top, do not use cone holders located on each side of unit. Cone holders are for storage only.

To lift safely, place one hand on each underside of the cotton candy maker and lift upwards to release suction feet.

OPERATING INSTRUCTIONS

1. Set the motor base on a stable and level surface.
2. Connect plug to a power source.
3. Make sure floss head is in position.
4. Switch on the cotton candy machine to preheat 5 minutes. NOTE: It is very important that you preheat the cotton candy maker the full 5 minutes.
5. Switch off the cotton candy machine. Add 1 scoop of sugar mixture into the floss head.
   CAUTION: Floss head will be extremely hot. Never touch floss head while unit is on. After use, allow floss head to cool for 30 minutes before touching or removing.
6. Turn unit to ON position.
7. Use plastic cone to roll the cotton candy up (see Fig. 1). Roll from right to left in a continuous motion. Do not touch the floss head as you roll, as the head is very hot and will cause floss to burn. Continue rolling, evenly distributing the cotton candy onto the cone.

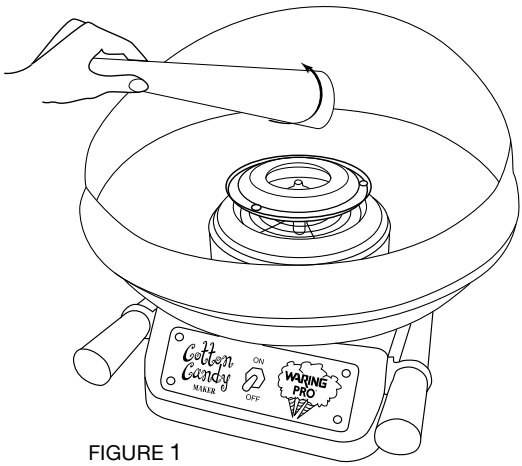
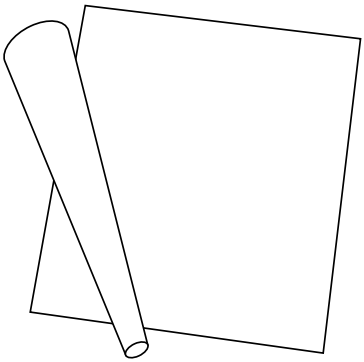


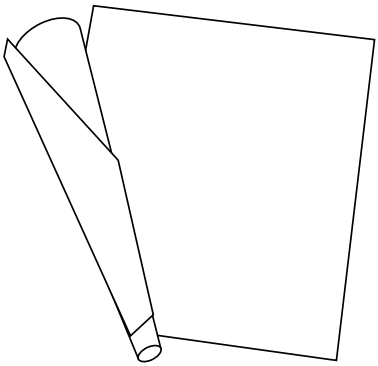
FIGURE 1

8. Cotton candy may be made in consecutive batches. If unit is turned off for an extended time, it must be reheated for 5 minutes.
9. Do not use sugar cubes or liquid sugar when making cotton candy.

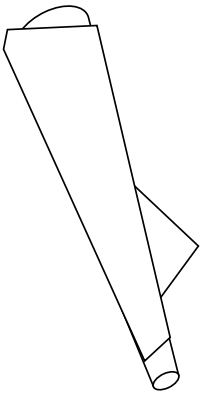
Making A Paper Cone



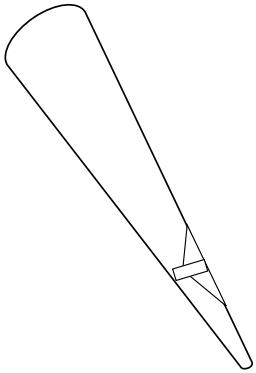
1. Place a standard sheet of 8½" x 11" paper on a flat surface.



2. Lay the plastic cone supplied with the unit on the 11" side of the paper and begin rolling the plastic cone until you reach the other side of the paper.



3. With the paper totally wrapped around the plastic cone, take a piece of tape and tape the loose paper edge down.
4. With your finger, push the small end of the plastic cone up until you can grab the large end of the plastic cone and pull until it is completely removed.



5. Finished paper cone.

EASY COTTON CANDY RECIPE

6 scoops pure cane sugar (for a fuller cone of cotton candy, we recommend using pure organic cane sugar)

1–2 drops red food coloring

1–2 drops pure vanilla extract

Mix sugar, food coloring and vanilla extract thoroughly before adding to the floss head. Use one scoop of mixture per batch.

NOTE: You may substitute the vanilla extract with your favorite extract flavoring.

FLAVORED COTTON CANDY RECIPE

1 scoop of your favorite flavor of pre-sweetened Kool-Aid™ drink mix

5 scoops of pure cane sugar (for a fuller cone of cotton candy, we recommend using pure organic cane sugar)

Mix sugar and Kool-Aid™ drink mix thoroughly before adding to floss head. Use one scoop of mixture per batch.

Any of the following flavors of pre-sweetened Kool-Aid™ can be mixed with pure cane sugar to make cotton candy. Flavors include: Cherry, Grape and Tropical Punch.

HARD CANDY COTTON CANDY RECIPE

Crush up hard candy in a food processor; add to floss head. Use one scoop of mixture per batch.
Recommended hard candy:

NERDS®

Add one scoop of Nerds® candies to floss head.

FRUIT-FLAVORED LIFE SAVERS®

Add two crushed fruit-flavored Life Savers® candies to floss head.

NOTE: Do not use any hard candy containing dairy ingredients. Traditional cotton candy floss and paper cones can also be used with this unit and can be found online at Amazon.com or try your local party goods store.

TROUBLESHOOTING

Problems	Reasons	Solutions
Loud noise occurs when operating	The bowl is not secured on the motor/heater housing, or the floss head is not secured to the motor base	Reassemble or try to lock floss head tightly
Cotton candy blowing unevenly in the bowl	The machine is placed on an uneven surface	Place the machine on on a flat surface

CLEANING AND MAINTENANCE

1. Make sure that the power is off and the appliance is not connected to a power source.
2. Wait for minimum 30 minutes' cooling time.
3. Remove the splashguard and bowl, and disassemble to wash separately.

NOTE: To remove splashguard from the bowl, carefully grasp the splashguard from the highest point and lift upwards to release the locking latches.

4. Remove the floss head, wash with warm water.
5. Do not wash the motor base with water; use a **HOT**, damp cloth when cleaning the unit.

NOTE: Any other servicing should be performed by an authorized service representative.

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